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LISTS OF PUBLICATIONS AND PATENTS
OF
BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY
AGRICULTURAL RESEARCH ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE

Issued during fiscal year ended June 30, 1946

RESEARCH PUBLICATIONS
(Classified according to subappropriation items.)

Agricultural Chemical Investigations

Agricultural Chemical Research Division. (2100 Robert E. Lee Blvd., New Orleans 19, Louisiana.

The concentrating and drying of citrus juices. By E. L. Moore, C. D. Atkins, E. Wiederhold, L. G. MacDowell, and J. L. Heid. Inst. Food Technol. Proc., pp. 160-168. 1945. (With Fla. Citrus Commission.)

A note on observation on retarding development of changes in flavor and color of glass-packed grapefruit juice. By Eunice Wiederhold, E. L. Moore, and C. D. Atkins. Fruit Prod. Jour. and Amer. Food Mfr. 25(4):104-105. 1945. (With Fla. Citrus Commission.)

Report of studies on uniformity of quality of sugars. I. Chemical and physical studies on beet sugars of the 1944 campaign. By C. A. Fort and S. Byall; II. Biological studies of sugars. By H. H. Hall and Dorothea J. Teunission. AIC-93. (Processed.) 1945.

Effect of tung meal in rations for growing chicks. By George K. Davis, N. R. Mehrof, and R. S. McKinney. Poultry Sci. 25(1):74-79. 1946. (With Fla. Agr. Expt. Sta.)

Methods of analysis useful in evaluating tung fruit. By R. S. McKinney and Ruby E. Oglesbee. Amer. Tung Oil Assoc. Proc. 1946. Part 1, pp. 1/5. (Processed.)

The sampling of tung fruit at the mill. By Raiford L. Holmes and Frank C. Pack. Amer. Tung Oil Assoc. Proc. 1946. Part 1, pp. 40-46. (Processed.)

Whitewashing sugar beets to reduce sugar losses in storage. By C. A. Fort and Myron Stout. Sugar 40(9):34-40. 1945. (With Bur. Plant Indus., Soils, and Agr. Engin.)

Aconitic acid in sugarcane products. By R. T. Balch, C. B. Broeg, and J. A. Ambler. Sugar 40(10):32-35. 1945.

Extraction of aconitic acid from sorgo. By Emil K. Ventre, J. A. Ambler, H. C. Henry, S. Byall, and H. S. Paine. Indus. and Engin. Chem. 38(2):201-204. 1946.

Loss of furfural-yielding constituents from wheat straw on treatment with alcoholic and aqueous sodium hydroxide solutions. By H. D. Weihe and Max Phillips. Jour. Agr. Res. 72(4):163-167. 1946.

Pharmacology Laboratory. (800 Buchanan Street, Albany 6, California.)

Norelac - a substitute for shellac in the preservation of smoked paper records. By A. M. Ambrose and Floyd DeEds. Science 102(2642):179-180. August 1945.

The content and biological availability of carotene in raw and dehydrated carrots and other vegetables. By Robert H. Wilson, Anthony Ambrose, Floyd DeEds, H. J. Dutton, and Glen F. Dutton. Arch. Biochem. 10(1):131-140. 1946. (With Western Reg. Res. Lab.)

Pharmacological properties of citrinin. (Abstract.) By Anthony M. Ambrose and Floyd DeEds. Fed. Amer. Socs. Expt. Biol. Proc. 5(1):162. 1946.

The carcinogenic activity of 2-actaminofluorene. Effect of concentration and duration of exposure. (Abstract.) By Floyd DeEds and Robert H. Wilson. Fed. Amer. Socs. Expt. Biol. Proc. 5(1):173-174. 1946.

The carcinogenic activity of various fluorene derivatives. (Abstract.) By Robert H. Wilson and Floyd DeEds. Fed. Amer. Socs. Expt. Biol. Proc. 5(1):213. 1946.

Microbiology Research Division. (Chestnut Hill Station, Philadelphia 18, Pennsylvania.)

Effect of storage temperature on bacteria in egg powder. By L. S. Stuart, Harry E. Goresline, Helen F. Smart, and Virginia T. Dawson. Food Indus. 17(10):100-101, 192, 194, 196, 198, 200. 1945.

Microbiological control in the production of spray-dried whole egg powder. By Vernon H. McFarlane, Alice J. Watson, and Harry E. Goresline. U. S. Egg and Poultry Mag. 51(6):250-257, 270-273, 275-277, 279-286. June 1945; (8):364-366, 368. August 1945.

Pasteurization of liquid egg products. III. Destruction of Salmonella in liquid whole egg. By A. R. Winter, G. F. Stewart, Vernon H. McFarlane, and M. Solowey. Amer. Jour. Pub. Health 36(5):451-460. 1946. (With Iowa Agr. Expt. Sta. and Quartermaster Corps, U. S. Army.)

Enzyme and Phytochemical Research Division.

Biologically Active Chemical Compounds Division.

(The work on enzymes and on biologically active chemical compounds is supported in part by the subappropriation for Agricultural Chemical Investigations and in part by the Special Research Fund; all publications are listed below under "Special Research in Agriculture.")

Special Research in Agriculture

(Under Bankhead-Jones Act of June 29, 1935)

Enzyme and Phytochemical Research Division. (800 Buchanan Street, Albany 6, California.)

The role of maltase in the enzymolysis of raw starch. By Sigmund Schwimmer. Jour. Biol. Chem. 161(1):219-234. 1945.

The effect of flour lipids on recovery of gluten from hard and soft wheat flours by the use of sulfite solutions. By Irwin W. Tucker. Cereal Chem. 23(2):217-224. 1946.

A crystalline protein with beta-amylase activity, prepared from sweet potatoes. By A. K. Balls, R. R. Thompson, and M. K. Walden. Jour. Biol. Chem. 163(2):571-572. 1946.

Activator for soybean lipoxidase. (Abstract.) By A. K. Balls, Bernard Axelrod, and Marian W. Kies. Fed. Amer. Socs. Expt. Biol. Proc. 5(1):120. 1946.

Effect of hemin proteins on soybean lipoxidase. (Abstract.) By Marian W. Kies. Fed. Amer. Socs. Expt. Biol. Proc. 5(1):141. 1946.

Allergen Research Division. (South Building, U. S. Department of Agriculture, Washington 25, D. C.)

The immunochemistry of allergens. VII. A study of the homogeneity of cottonseed globulin preparations by anaphylactic reactions. By E. J. Coulson, Joseph R. Spies, and Henry Stevens. Jour. Allergy 16(4):176-183. 1945.

The immunochemistry of allergens. VIII. Precipitin formation and passive transfer reactions with allergenic proteins from cottonseed and castor beans. By E. J. Coulson, Joseph R. Spies, E. F. Jansen, and Henry Stevens. Jour. Immunol. 52(3):259-266. 1946.

Quantitative estimation of the absorption of an ingested allergen. By Joseph R. Spies, Dorris C. Chambers, Harry S. Bernton, and Henry Stevens. Jour. Allergy 16(6):267-274. 1945.

Biologically Active Chemical Compounds Division. (Room 109 North Building, Agricultural Research Center, Beltsville, Maryland.)

Lycopersicin, a fumigistatic agent from the tomato plant. By George W. Irving, Jr., Thomas D. Fontaine, and S. P. Doolittle. Science 102(2636):9-11. July 1945. (With Bur. Plant Indus., Soils, and Agr. Engin.)

Naval Stores Investigations

Naval Stores Research Division. (2100 Robert E. Lee Blvd., New Orleans 19, Louisiana.)

Viscosity of pine gum. By W. J. Runckel and I. E. Knapp. Indus. and Engin. Chem. 38(5):555-556. 1946.

Production of isoprene from turpentine derivatives. By B. L. Davis, L. A. Goldblatt, and S. Palkin. Indus. and Engin. Chem. 38(1):53-57. 1946.

The continuous thermal isomerization of alpha-pinene in the liquid phase. By T. R. Savich and L. A. Goldblatt. Amer. Chem. Soc. Jour. 67(11):2027-2031. 1945.

Di- and triethylene glycols as manostat fluids. By W. J. Runckel and D. M. Oldroyd. Indus. and Engin. Chem., Analyt. Ed. 18(1):80-81. 1946.

Emergency Rubber Project
(Suspended)

Isolation of betaine from guayule. By C. W. Murray and E. D. Walter. Amer. Chem. Soc. Jour. 67(8):1422. 1945.

Methods of applying certain antioxidants to guayule crude rubber for preservation during storage. By Howard Tint and James M. Cumming. India Rubber World 113(4):509-514, 520. 1946.

Cryptostegia leaf rubber. By Sam R. Hoover, Thomas J. Dietz, Joseph Naghski, and Jonathan W. White, Jr. Indus. and Engin. Chem. 37(9): 803-809. 1945.

Rubber in cryptostegia leaf chlorenchyma. By Robert T. Whittenberger and Albert Kelner. Amer. Jour. Bot. 32(10):619-627. 1945.

Rapid estimation of rubber in guayule latex dispersions. By R. T. Whittenberger and B. A. Brice. Indus. and Engin. Chem., Analyt. Ed. 18(3):209-210. 1946.

Physical chemical investigations of goldenrod rubber. I. "Precipitation value" and its significance in characterization and evaluation of natural rubbers. By Evald L. Skau, William J. Runckel, Florence B. Kreeger, and Mary A. Sullivan. Jour. Phys. Chem. 49(4):281-294. 1945.

Physical chemical investigations of goldenrod rubber. II. The precipitation value as affected by irradiation in the presence of various rubber antioxidants and other reagents. By Evald L. Skau, Florence B. Kreeger, and William J. Runckel. Jour. Phys. Chem. 49(4):295-303. 1945.

Physical chemical investigations of goldenrod rubber. III. The fractionation of goldenrod and other natural rubbers. By Evald L. Skau, William J. Runckel, Florence B. Kreeger, and Mary A. Sullivan. Jour. Phys. Chem. 49(4):304-315. 1945.

Microscopical studies in connection with the extraction of rubber from goldenrod. By Mary L. Rollins, T. L. W. Bailey, Jr., and Ines V. deGruy. India Rubber World 113(1):75-78. 1945.

Natural rubber from Russian dandelion. By Roderick K. Eskew. India Rubber World 113(4):517-520. 1946.

Administration

General. (South Building, U. S. Department of Agriculture, Washington 25, D. C.)

Processing equipment used in emergency meat dehydration research by U.S. Department of Agriculture. By W. A. Noel, William E. Gray, O. G. Hankins, and R. S. Hollingshead. Food Res. 10(5):379-391. 1945. (With Bur. Animal Indus.)

Regional Research Laboratories

Northern Regional Reseach Laboratory. (825 North University Street, Peoria 5, Illinois.)

Penicillin. V. Mycological aspects of penicillin production. By Kenneth B. Raper and Dorothy F. Alexander. Elisha Mitchell Sci. Soc. Jour. 61(1 and 2);74-113. August 1945.

Penicillin. VII. Penicillinase. By Robert G. Benedict, William H. Schmidt, and Robert D. Coghill. Arch. Biochem. 8(3):377-384. 1945.

Penicillin. VIII. Production of penicillin in surface cultures. By Andrew J. Moyer and Robert D. Coghill. Jour. Bact. 51(1):57-78. 1946.

Penicillin. IX. The laboratory-scale production of penicillin in submerged cultures by Penicillium notatum Westling (NRRL 832). By Andrew J. Moyer and Robert D. Coghill. Jour. Bact. 51(1):79-93. 1946.

The production of penicillin X in submerged culture. By K. B. Raper and Dorothy I. Fennell. Jour. Bact. 52(6):761-777. 1946.

The stability of penicillin in aqueous solution. By Robert G. Benedict, William H. Schmidt, and Robert D. Coghill. Jour. Bact. 51(3):291-292. 1946.

A modification of the cylinder-plate method for the assay of penicillin. By W. H. Schmidt. League of Nations Health Organ. Bul. 12(2):259-267. 1945-1946.

Vitamin and protein content of residues from the production of penicillin by submerged fermentation. By F. W. Tanner, Jr., Shirley E. Pfeiffer, and J. M. Van Lanen. Arch. Biochem. 8(1):29-36. 1945.

Determination of itaconic acid in fermentation liquors. By Morris Friedkin. Indus. and Engin. Chem., Analyt. Ed. 17(10):637-638. 1945.

The production of riboflavin by Ashbya gossipyii. By Lynferd J. Wickerham, May H. Flickinger, and Ruth M. Johnston. Arch. Biochem. 9(1):95-98. 1946.

Itatartaric acid, a metabolic product of an ultraviolet-induced mutant of Aspergillus terreus. By Frank H. Stodola, M. Friedkin, Andrew J. Moyer, and Robert D. Coghill. Jour. Biol. Chem. 16(2): 739-742. 1945.

A remarkable fission yeast, Schizosaccharomyces versatilis nov. sp. By Lynferd J. Wickerham and Enrique Duprat. Jour. Bact. 50(5): 597-607. 1945.

Preservation of molds by the lyophil process. By Kenneth B. Raper and Dorothy F. Alexander. Mycologia 37(4):499-525. 1945.

Viability of yeasts preserved for two years by the lyophil process. By Lynferd J. Wickerham and May H. Flickinger. Brewers Digest 21(4): 55, 59, 65. 1946.

Wheat starch properties in relation to grain maturity. By Claude W. Bice, M. M. MacMasters, and G. E. Hilbert. Cereal Chem. 22(6): 463-476. 1945.

Pea starch, a starch of high amylose content. By G. E. Hilbert and M. M. MacMasters. Jour. Biol. Chem. 162(2):229-238. 1946.

Starch sponge, a promising new ingredient. By G. E. Hilbert, M. M. MacMasters, Mary J. Cox, C. W. Bice, Margaret Hedges, and Velma L. Getz. Food Indus. 17(8):72-76. 1945.

Separation of amylose and amylopectin by certain nitroparaffins. By Roy L. Whistler and G. E. Hilbert. Amer. Chem. Soc. Jour. 67(7): 1161-1165. 1945.

Acetates, propionates and butyrates of simple saccharides. By Ivan A. Wolff. Amer. Chem. Soc. Jour. 67(9):1623-1624. 1945.

Estimation of iodine color of starches and starch fractions. By Stanley A. Watson and Roy L. Whistler. Indus. and Engin. Chem., Analyt. Ed. 18(1):75-76. 1946.

The isolation of levoglucosan from the enzymic hydrolysates of waxy corn starch. By Edna M. Montgomery and G. E. Hilbert. Amer. Chem. Soc. Jour. 68(5):916. 1946. (With Corn Industries Research Foundation.)

Analyses of double-cross hybrid corn varieties produced on farms. By J. J. Curtis and F. R. Earle. Cereal Chem. 23 (1):88-96. 1946.

Production of 2,3-butanediol from acid-hydrolyzed starch. By George E. Ward, O. Glenn Pettijohn, and Robert D. Coghill. Indus. and Engin. Chem. 37(12): 1189-1194. 1945.

Physical chemical properties of the 2,3-butanediols. By John W. Knowlton, N. Cyril Schieltz, and Duncan Macmillan. Amer. Chem. Soc. Jour. 68(2): 208-210. 1946.

Recovery of 2,3-butylene glycol from fermentation liquors. By R. H. Blom, D. L. Reed, Aaron Efron, and G. C. Mustakas. Indus. and Engin. Chem. 37(9): 865-870. 1945.

Liquid-vapor equilibrium in mixtures of 2,3-butylene glycol and water, By R. H. Blom, G. C. Mustakas, Aaron Efron, and D. L. Reed. Indus. and Engin. Chem. 37(9):870-872. 1945.

Continuous process for acetylation of 2,3-butylene glycol. By L. E. Schniepp, J. W. Dunning, and E. C. Lathrop. Indus. and Engin. Chem. 37(9):872-877. 1945.

Conversion of 2,3-butylene glycol to 1,3-butadiene by pyrolysis of the diacetate. By S. A. Morell, H. H. Geller, and E. C. Lathrop. Indus. and Engin. Chem. 37(9):877-884. 1945.

Pilot-plant conversion of 2,3-butylene glycol diacetate to 1,3-butadiene. By L. E. Schniepp, J. W. Dunning, H. H. Geller, S. A. Morell, and E. C. Lathrop. Indus. and Engin. Chem. 37(9):884-889. 1945.

Liquid-vapor equilibria in the acetylmethylcarbinol-water system. By R. H. Blom and Aaron Efron. Indus. and Engin. Chem. 37(12):1237-1240. 1945.

Allylic esters of polymeric fat acids. By H. M. Teeter and J. C. Cowan. Oil and Soap 22(7):177-180. 1945.

Simplified water-vapor permeability test of papers and films. By A. W. Schwab, L. B. Falkenburg, and J. C. Cowan. Mod. Packaging 18(12):141-143. Aug. 1945.

Anomalous behavior of methyl 12-hydroxy-9,10-octadecenoates in rapid iodine number determinations. By Philip S. Skell and Sol B. Radlove. Indus. and Engin. Chem. Analyt. Ed. 18(1):67-68. 1946.

A note on the composition of wheat-germ oil. By S. B. Radlove. Oil and Soap 22(7):183-184. 1945.

Laboratory study of continuous vegetable oil extraction. Countercurrent extractor, rising-film evaporator, and oil stripper. By A. C. Beckel, P. A. Belter, and A. K. Smith. Indus. and Engin. Chem., Analyt. Ed. 18(1):56-58. 1946.

Sunflower and safflower seeds and oils. By R. T Milner, J. E. Hubbard, and Mary B. Wiele. Oil and Soap 22(11):304-307. 1945.

Typha (cattail) seed oil. By J. R. Clopton and R. W. Von Kroff. Oil and Soap 22(12):330-331. 1945.

Zein fibers. Preparation by wet spinning. By C. B. Croston, C. D. Evans, and A. K. Smith. Indus. and Engin. Chem. 37(12):1194-1198. 1945.

Preparation and nitrogen content of soybean protein. By William G. Smiley and Allan K. Smith. Cereal Chem. 23(3):288-296. 1946.

Linseed proteins. Alkali dispersion and acid precipitation. By A. K. Smith, V. L. Johnsen, and A. C. Beckel. Indus. and Engin. Chem. 38(3):353-356. 1946.

Soft-grit blasting of metals. By E. C. Lathrop and S. I. Aronovsky. Compressed Air Mag. 59(10):268-272. 1945. Steel 119(4):102,104,107-108, July 22, 1946.

Agricultural residues in plastics. I. Agricultural residue flours. By T. F. Clark, R. V. Williamson, and E. C. Lathrop. Mod. Plastics 23(2): 158-160, 214, 216, 218. 1945.

Agricultural residues in plastics. II. Plasticizers and inorganic extenders in 25-percent phenolics. By R. V. Williamson, T. F. Clark, and T. R. Naffziger. Mod. Plastics 23(6):177-180, 220, 222. 1946.

Thermodynamics of producer gas combustion. Application to internal combustion engines. By A. P. Oleson and Richard W. Wiebe. Indus. and Engin. Chem. 37(7):653-660. 1945.

Solubility of water in alcohol-hydrocarbon mixtures. By C. B. Kretschmer and Richard Wiebe. Indus. and Engin. Chem. 37(11):1130-1132. 1945.

Solubility of oxygen and nitrogen in organic solvents from 25° to 50° C. By C. B. Kretschmer, Janina Nowakowska, and Richard Wiebe. Indus. and Engin. Chem. 38(5):506-509. 1946.

Arrangement for multiple pH determinations. By Max D. Reeves. Indus. and Engin. Chem., Analyt. Ed. 18(5):336-337. 1946.

Southern Regional Research Laboratory. (2100 Robert E. Lee Boulevard, New Orleans 19, Louisiana)

Application of the torsional hysteresis test to tires. By Helmut Wakeham and Edith Honold. India Rubber World 113(3):377-381. 1945.

Moisture relations of tire cords in tires. By Helmut Wakeham, Edith Honold, and H. J. Portas. India Rubber World. 113(5):659-662, 721. 1946. AIC-127. (Processed.) 1946.

Effect of tire cord uniformity on the strength of tire fabrics. By Howard J. Phillipp. Textile Res. Jour. 15(11):397-402. 1945.

A comparison of some elastic properties of tire cords. By Helmut Wakeham Edith Honold, and Evald L. Skau. Jour. Appl. Phys. 16(7):388-401. 1945.

The general relations for flow in solids and their application to the plastic behavior of tire cords. By W. James Lyons. Jour. Appl. Phys. 17(6): 472-482. 1946.

Water-tight fabrics made by swelling cotton fibers. By Charles F. Goldthwait and Herbert O. Smith. Textile World 95(7):105, 107, 196, 198. 1945.

Semielastic cotton gauge bandage fabric. By Charles F. Goldthwait, James H. Kettering and Moore Moore, Jr. Surgery 18(4):507-510. 1945. (With U. S. Naval Hospital, New Orleans, La.)

Acetylated cotton highly resistant to rotting. By Charles F. Goldthwait, James McLaren, and Samuel T. Voorhies. Textile World 96(2):115-117, 212, 216. 1946.

Decreasing the acid degradation of cotton sewing thread. By J. David Reid, Laurence W. Mazzeno, Jr., and Kyle Ward, Jr. Textile Res. Jour. 16(1): 26-31. 1946.

Durable flameproofing suitable for cotton outer garments. By K. S. Campbell and J. E. Sands. Textile World 96(4):118-119, 222, 226. 1946.

Evaluation and comparison of two commercial bleaching processes. By James H. Kettering and Rita M. Kraemer. Amer. Dyestuff Rptr. 35(11): 285-287. 1946.

The organic acid content of raw cotton fiber. Isolation of levo-melaci acid and citric acid from cotton fiber. By Elizabeth R. McCall and John D. Guthrie. Amer. Chem. Soc. Jour. 67(12):2220-2221. 1945.

Determination of small amounts of soaps or fatty acids on cotton materials. By Carroll L. Hoffpauir and James H. Kettering. Amer. Dyestuff Rptr. 35(10):265-266. 1946.

Isopropyl alcohol in cotton wax determination. By James H. Kettering. Indus. and Engin. Chem., Analyt. Ed. 18(4):275. 1946.

Convenient adjustment to a standard to standard velocity gradient of the fluidity of anomalous cuprammonium solutions of cellulose. By Carl M. Conrad and Verne W. Tripp. Textile Res. Jour. 16(6):275-283. 1946.

Dielectric heating analyzed for textile applications. By Ralph A. Rusca. Textile World 96(5):118-121, 212, 217, 220, 230. 1946.

Uptake of hydrochloric acid by cottonseed and cotton fiber during "fuming" of analytical samples. By Alva F. Faust and Frances A. Henson. Oil and Soap 23(3):74. 1946.

The pigment glands of cottonseed. I. Behavior of the glands toward organic solvents. By Charlotte H. Boatner and Catherine M. Hall. Oil and Soap 23(4):123-128. 1946.

The storage of cottonseed. IV. Mill-scale tests on the effect of various treatments of cottonseed and flaxseed on heating and free fatty acid formation during storage. By A. M. Altschul, M. E. Curet, M. L. Karon, Catharine Hall, and B. A. Smith. Oil Mill Gazetteer 50(8):9, 11, 13. 1946.

Solvent extraction of cottonseed and peanut oils. Boiling point-vapor pressure-composition relations for miscellas of oils in hexane. By E. F. Pollard, H. L. E. Vix, and E. A. Gastrock. Indus. and Engin. Chem. 37(10):1022-1026. 1945.

Solvent extraction of cottonseed and peanut oils. Effect of heat on cottonseed oil miscellas. By H. L. E. Vix, E. F. Pollard, J J. Spadaro, and E. A. Gastrock. Indus. and Engin. Chem. 38(6):635-642. 1946.

Viscosities and densities of solvent-vegetable oil mixtures. By F. C. Magne and E. L. Skau. Indus. and Engin. Chem. 37(11):1097-1101. 1945.

Phase investigations of fats. I. Apparatus and techniques for fat-solvent systems at low temperatures. By A. E. Bailey, W. S. Singleton, and R. O. Feuge. Oil and Soap 23(6):201-204. 1946.

Modification of vegetable oils. III. Fractional crystallization of fatty acids from solvents-Separation of the solid and liquid acids of cottonseed oil. By W. S. Singleton, Madeline Lambou, and A. E. Bailey. Oil and Soap 22(7):168-174. 1945.

Modification of vegetable oils. IV. Reesterification of fatty acids with glycerol. By R. O. Feuge, E. A. Kraemer, and A. E. Bailey. Oil and Soap 22 (8):202-207. 1945.

Modification of vegetable oils. V. Relative reactivities toward hydrogenation of the mono-, di-, and triethenoid acids in certain oils. By A. E. Bailey and G. S. Fisher. Oil and Soap 23(1):14-18. 1946.

Modified thiocyanogen reagent and method. By M. G. Lambou and F. G. Dollear. Oil and Soap 22(9):226-232. 1945.

A preparation of lead thiocyanate. By M. G. Lambou and F. G. Dollear. Oil and Soap 23(4):97-101. 1946.

A photoelectric refractometer. By Enoch Karrer and Rollin S. Orr. Optical Soc. Amer. Jour. 36(1):42-46. 1946. AIC-126. (Processed.) 1946.

Dilatometric investigations of fats. III. The density, expansibility, and melting dilation of some simple triglycerides and other fats. By A. E. Bailey and W. S. Singleton. Oil and Soap 22(10):265-271. 1945.

Dilatometric investigations of fats. IV. Estimation of solids and liquid in some plastic fats. By W. S. Singleton and A. E. Bailey. Oil and Soap 22(11):295-299. 1945.

Spectrophotometric estimation of soybean oil in admixture with cottonseed and peanut oils. By R. T. O'Connor, D. C. Heinzelman, and F. G. Dollear. Oil and Soap 22(10):257-263. 1945.

Spectrophotometric determination of alpha-eleostearic acid in freshly extracted tung oil. Determination of extinction coefficients in oil solvents. By R. T. O'Connor, D. C. Heinzelman, A. F. Freeman, and F. C. Pack. Indus. and Engin. Chem., Analyt. Ed. 17(8):467-470. 1945.

The preparation of fatty acid chlorides. By S. T. Bauer. Oil and Soap 23(1):1-5. 1946.

Spectral properties of linoleic and linolenic acids prepared by debromination. By R. T. O'Connor, D. C. Heinzelman, Maizie Caravella, And S. T. Bauer. Oil and Soap 23(1):5-9. 1946.

Determination of moisture in peanut kernels. By Carroll L. Hoffpauir. Oil and Soap 22(11):283-286. 1945.

Oil and meal yields in peanut milling. By F. G. Dollear, Carroll L. Hoffpauir, and R. O. Feuge. Oil and Soap 23(2):45-48. 1946.

Peanut protein hydrates. Preparation and properties. By R. S. Burnett. Indus. and Engin. Chem. 37(9):861-864. 1945.

Peanut protein hydrates. Utilization as tacky and remoistening adhesives. By R. S. Burnett, E. D. Parker, and E. J. Roberts. Indus. and Engin, Chem. 37(10):980-982. 1945.

Controlling moisture content in wood and glued test samples. By R. S. Burnett and A. L. Merrifield. Mech. Engin. 67(7):475-476. 1945.

Improvement in the color of peanut and cottonseed proteins. By T. D. Fontaine, S. B. Detwiler, Jr., and G. W. Irving, Jr. Indus. and Engin. Chem. 37(12):1232-1236. 1945.

Peptization of peanut and cottonseed proteins. Effect of dialysis and various acids. By Thomas D. Fontaine, George W. Irving, Jr., and K. S. Markley. Indus. and Engin. Chem. 38(6):658-662. 1946

Electrophoretic investigations of peanut proteins. I. Peanut meal extract, arachin and conarachin. By George W. Irving, Jr., Thomas D. Fontaine, and Robert C. Warner. Arch. Biochem. 7(3):475-489. 1945. (With Eastern Regional Research Laboratory.)

Electrophoretic investigation of peanut proteins. II. Composition of several peanut protein fractions. By Thomas D. Fontaine, George W. Irving, Jr., and Robert C. Warner. Arch. Biochem. 8(2):239-249. 1945. (With Eastern Regional Research Laboratory.)

Food yeast growth on peanut protein waste liquors. By T. J. Klatt, E. D. Parker, A. F. Pomes, and N. Porges. Oil and Soap 22(12):319-321. 1945.

Sweetpotato concentrate yields pro-vitamin A. By D. M. Batson, R. T. O'Connor, and N. Porges. Food Indus. 17(7):99, 196, 198, 200. 1945.

Rotary machine solves lye peeler problems. By F. H. Thurber and Philip W. Bohne. Food Indus. 18(1):78-79, 216, 218. 1946.

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Determination of inorganic phosphorus in plant materials. By W. A. Pons, Jr. and John D. Guthrie. Indus. and Engin. Chem., Analyt. Ed. 18(3): 184-186. 1946.

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